

City

Risk Category

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Los Compadres Mount Juliet Remanent O Mobile Establishment Name Type of Establishment 12894 Lebanon Rd. O Temporary O Seasonal Address **Mount Juliet** Time in 12:50 PM AM/PM Time out 01:03: PM AM/PM 05/02/2022 Establishment # 605217703 Embargoed 0 Inspection Date 日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 180

Follow-up Required

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

О3

etus (IN, OUT, HA, HO) for ea

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								0
	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

### ens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr	ected or	1-site	άư
		Compliance Status	COS		_
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	盔	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils		_	
41	120	In-use utensils; properly stored	0	0	Ē
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	250	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment		-	
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	-
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Π,
56	0	Most recent inspection posted	0	0	(
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the s 68-14-703, 68-14-706,

05/02/2022

05/02/2022 Date

Signature of Person In Charge

Date

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



ı	Establishment Information
- 1	

Establishment Name: Los Compadres Mount Juliet
Establishment Number #: | 605217703

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)						

Equipment Temperature								
Description	Temperature ( Fahrenheit)							

Food Temperature							
Description	State of Food	Temperature ( Fahrenheit					
Shrimp	Cold Holding	40					
Sliced beef raw	Cold Holding	40					

bserved Violations	
otal # 9 epeated # 0	
epeated # 0	
<u>5</u> :	
7:	
9:	
1:	
2:	
3:	
5:	
7:	
3:	
"See page at the end of this document for any violations that could not be displayed in this space	

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Inform	ation		
Establishment Name: Le	os Compadres Mount Juliet		
Establishment Number :	605217703		

Comments/Other Observations	
1: 2: 3: 4: 5: 6: Item corrected. Employees washing hands when changing gloves. 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Item fixed food in temp. See food temps. Cooler is being replaced with new one	
2:	
3:	
4:	
5:	
6: Item corrected. Employees washing hands when changing gloves.	
7:	
8:	
9:	
10. 11.	
11. 12·	
13·	
14.	
15:	
16:	
17:	
18:	
19:	
20: Item fixed food in temp. See food temps. Cooler is being replaced with new one 21: 22: 23: 24: 25:	
21:	
22:	
23:	
24. 25:	
26: Item corrected. Spray bottles labeled	
27.	
27: 57:	
58:	

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Los Compadres Mount Juliet	
Establishment Number: 605217703	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
, 5	

Establishment Information

Establishment Name: Los Compadres Mount Juliet			
Establishment Number #: 605217703			
Sources			
Source Type:	Source:		
Additional Comments			
See routine inspection for comments			

**Establishment Information**